

Independence Day Dinner

Saturday, July 4th 1953

Suggestion

American Shrimp Cocktail with Fine Champagne

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Consommé Grant

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River Trout Sauté in Butter Richmond

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Roast Leg of Spring Lamb Harper's Ferry

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Artichokes, Mousseline Sauce

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Escarole Salad

Breslin Dressing

Compote of Peaches

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Coupe Independence

Friandises

R.M.S. NIEUW AMSTERDAM

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728
pam

Menu

M E N U

Hors d'Oeuvre

American Shrimp Cocktail with Fine Champagne - Hussard Salad
Stuffed Egg Astrakan - Iced Hearts of Table Celery
Red Radishes - Spanish Ripe and Green Queen Olives
Smoked Salmon, Sturgeon, River Trout and Eel - Scandinavian Relishes

Soups

Cream Liberty - Consommé Grant - Cold Cream Cyrano

Fish

River Trout Sauté in Butter Richmond - Supreme of Red Snapper Cardinale

Relevés

Haunch of Deer John Brown - Roast Leg of Spring Lamb Harper's Ferry

Hot Entrée

Gratinated Ravioli, Meatball Sauce

Cold Entrées

Chaufroid of Wild Duckling American Flag - Calfs Sweetbread Lafayette

Grill (15 minutes)

Lamb Chop - Sirloin Steak Saratoga
Spring Chicken with Bacon and Tomatoes

Vegetables

Baked Lima Beans - Belgian Endives in Butter - Artichokes, Mousseline Sauce
Steamed Siam Rice - Macaroni and Spaghetti Turenne
Potatoes: Chateau, Lorette, Mashed, Boiled, Baked Idaho

Sherbet

Mousse Betty Rose

Roast

Brussels Poularde, Roasted on Spit
Roast Larded Partridge, Red Currant Sauce

Salads and Compotes

Boston Lettuce - Escarole Salad
Dressing: French, Holland and Breslin
Compote: Pineapple, Peaches, Apricots, Pears, Guava, Bilberries, Figs
Spiced: Apricots

Dessert

Jackson Praliné - Putnam Bread
Coupe Independence - Vanilla- and Lemon Ice Cream
Parfait Andersons - Friandises
Assorted Cheese - Crackers - Pont l'Evêque Cheese with Dutch Rusks
Selection of Fresh Fruit
Stem Ginger in Syrup - Mixed Nuts

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